

BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	Unit 10: Supervision of Food Safety in Hospitality
Learning aim(s)	A: Understand the importance of maintaining food safety
Assignment title	Maintaining food safety
Assessor	
Issue date	
Hand in deadline	

Vocational Scenario or Context	You work in a hospitality business and have been invited to attend an interview for a position as supervisor in one of the restaurants. At your interview you will be expected to show that you understand the role of a supervisor when maintaining food safety. At your interview you will be expected to: • Review the importance of food safety • Identify the responsibilities of all staff in relation to food safety • Identify relevant food safety systems
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Task 1	Your first task is to produce a comprehensive presentation which you will deliver at your interview
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		The presentation should include the following: • The importance of safe food handling • How monitoring of food safety should take place and why • The responsibilities of employers and employees when dealing with food safety • Why compliance with food safety is important • The importance of food safety systems • The methods and procedures used to control the system • An evaluation of these systems making recommendations for improvement Your presentation must demonstrate accurate and thorough knowledge and understanding of the importance of food safety and the role of the supervisor in maintaining safe food systems. Presentation materials must be produced to a high standard.
Checklist of evidence required		Professional presentation
Criteria covered by this task:		
Unit/Criteria reference	To achieve the criteria, you must show that you are able to:	
10/A. D1	Evaluate strengths and weaknesses of different food safety management procedures for compliance making recommendations for improvements.	
10/A.M1	Assess the importance of appropriate food safety management procedures for different types of hospitality business.	
10/A. P1	Explain the importance of food safety and food safety systems to hospitality organisations.	
10/A. P2	Explain the responsibilities of employers and employees in respect of food safety legislation and procedures for compliance.	
Sources of information to support you with this Assignment	Food safety policies and procedures. Staff training hand book	
Other assessment materials attached to this Assignment Brief	<i>None</i>	